





November 2008

Available Now... Potatoes

From well known varieties such as Russet and Yukon Gold to specialty potatoes like Purple Majesty and French Fingerling, Colorado grows over 100 different varieties of potatoes. The state produces more than 2 billion pounds of potatoes annually, making the state the fifth largest producer in the nation.

Avoid potatoes with wrinkled skins, soft dark spots, cut surfaces or a green appearance. All varieties should be uniformly sized, fairly clean, firm, and smooth.

Potatoes are fat free, sodium free and are high in potassium and Vitamin C.



Look for Colorado potatoes at your local grocery store or at restaurants across the state

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state.

Visit www.coloradoagriculture.com for a complete list of recipes.

Colorado Potato Bacon Chowder

Chef Jason K. Morse, C.E.C., Valley Country Club, Aurora, Colo.

1/4 cup Olive Oil

10 oz. Applewood Bacon, raw, diced

1/2 Tbsp. Fresh Garlic, chopped

1 Tbsp. Fresh Shallots, chopped

1/2 cup Yellow Onion, diced small

1/2 cup Celery with Leaves, diced small

3/4 cup Carrot, peeled, diced small

1/2 Tbsp. Thyme, dried leaf

3 Bay Leaves, broken

1-1/2 cups Colorado Russet Potato, diced with skin on

1-1/2 cups Colorado Yukon Gold Potato, diced with skin on

8 cups Chicken Stock or Broth

4 cups Heavy Whipping Cream

Cornstarch Slurry (equal parts water and cornstarch) as needed

2 cups White Cheddar Cheese

Kosher Salt to taste

White Ground Pepper to taste

Prepare all vegetables as instructed and put aside. Heat large stock pot and add the oil. Sauté the bacon until half cooked, add the garlic and shallots and cook until slightly browned. Add the carrots, celery and onions and sauté until tender then add thyme and bay leaves. Add the potatoes and sauté for approximately 3 minutes. Add the chicken stock and bring to a boil, cook until potatoes are fork tender. Add the heavy cream and bring to a boil, adjust seasoning with the salt and white pepper as needed. Puree half of this mixture using a hand held stick blender; result should produce a very smooth soup with some chunks of potato. Tighten as needed with the slurry mixture and add the white cheddar cheese. Season as needed with the salt and white pepper. Garnish with chopped parsley and croutons.

Enjoy with a Colorado wine, such as a glass of Chardonnay from Two Rivers Winery, located in Grand Junction, Colorado.

Next Month... Lamb